



Early Journal Content on JSTOR, Free to Anyone in the World

This article is one of nearly 500,000 scholarly works digitized and made freely available to everyone in the world by JSTOR.

Known as the Early Journal Content, this set of works include research articles, news, letters, and other writings published in more than 200 of the oldest leading academic journals. The works date from the mid-seventeenth to the early twentieth centuries.

We encourage people to read and share the Early Journal Content openly and to tell others that this resource exists. People may post this content online or redistribute in any way for non-commercial purposes.

Read more about Early Journal Content at <http://about.jstor.org/participate-jstor/individuals/early-journal-content>.

JSTOR is a digital library of academic journals, books, and primary source objects. JSTOR helps people discover, use, and build upon a wide range of content through a powerful research and teaching platform, and preserves this content for future generations. JSTOR is part of ITHAKA, a not-for-profit organization that also includes Ithaka S+R and Portico. For more information about JSTOR, please contact support@jstor.org.

THE KITCHEN.

BY A. SANDIER.

THE kitchen should be spacious. Among the few pieces of furniture which it should have, the cook and his assistants should move easily without fear of knocks or accidents.

In small houses and modest quarters this room should relatively become of the most importance. There remain the servants; and the mistress of the house, obliged to be her own housekeeper, goes there at times. It will be well then to make it of attractive appearance at least.

Certainly it would be better to build it apart and to isolate it in some way, so that the odors could not reach the body of the house. We would follow in this the teachings and traditions of our ancestors.

Such were, in fact, the kitchens of the middle ages; true monuments of generally circular form, and which Viollet le Duc compares to immense horns. In the palaces, castles, abbeys, all

Our wants no more reach such grand proportions, our refined culture recoils from such too pompous display. To see these gigantic laboratories, we can imagine the appetites of these warriors who ate with their fingers and drew out handfuls of victuals from overflowing gold and silver basins. Our stomachs less robust, our more timid palates are satisfied with delicacies and we have only to make for these fortresses fine combinations of contemporary culinary art.

And then, if time is money, the place is worth something and we should arrange it well.

On the other hand, reduced to modern requirements, the luxury of an isolated kitchen is denied us; it does not enter into the scope of these studies and would be in place only for a hotel of great importance.

We will content ourselves then, instead of placing it underground, to put it under the dining room; we thus get a room sufficiently large, 16x20 feet.

The cook stove will occupy one of the small sides; opposite we place a plain buffet, on the long side opposite the windows a series of racks and hooks to hold the utensils; finally in the

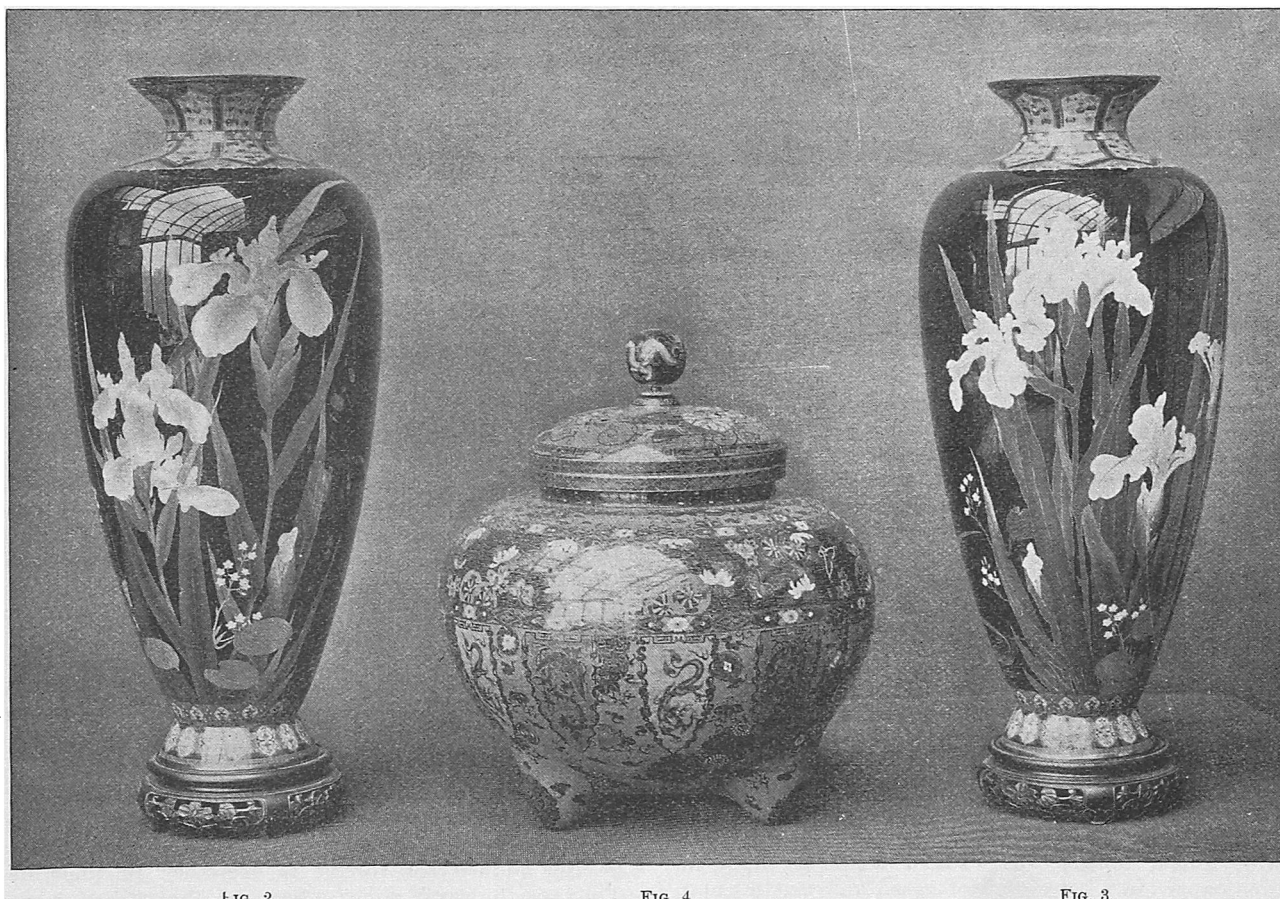


FIG. 2.

FIG. 4.

FIG. 3.

JAPANESE ENAMELS BY HONDA AND SUZUKI.

were arranged for obtaining an active circulation of the air and plenty of light. In all, outside the chimney shaft, was found a great central shaft, opening in the roof, to allow the hot air and vapors to escape.

The kitchen of the palace of the Dukes of Burgundy, at Dijon, for instance, presents all the characters we have just indicated. It is a perfect square about 48 feet on a side. The central vault is supported on eight columns; on three sides these columns serve as foundations for three large twin chimneys. In the corners are two stoves and a furnace, in the middle a stone table. In the centre of the roof is the ventilator we have spoken of, to remove the hot and unpleasant vapors. The whole of the fourth side is occupied by high windows.

We can get an idea of what ought to come from there—meats, vegetables, fishes, game, prepared in twenty different ways; pyramids of eatables of all kinds, dishes of infinite variety, when before the six fireplaces turned the long spits, supported above their smaller furnaces, when the stew pots were all full, and the stove also, and that on the grand stone table, in the middle, where the assistants kept warm the dishes already prepared.

middle, the table, strong and solid, as should be the main article in the kitchen.

The cook-stove is composed of two fires with covers and two broilers may be found in the stoves. The hood which covers it is ornamented with garlands of vegetables and a string of eggs. Destined to take away the vapors, it fills the same place as the central shafts of the Middle Ages.

The floor should be paved with stone, hard and resisting, and easily cleaned. The walls should be of decorated tiles up to about 7 feet; the frieze, the cornice and the ceiling, so rapidly blackened by the fumes, painted in oil and the wood-work varnished.

For decoration, we will do as we did in the dining-room. Animals and vegetables which serve as food, should be worked out in the most varied ideas of appropriate ornamentation.

WORLD'S Fair Special—favorite train for Chicago, via New York Central. No extra fare.

PALACES on wheels are the new Wagner cars of the great through trains of the New York Central.